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United States Patent [19]**Campbell et al.**[11] **Patent Number:** **5,135,768**[45] **Date of Patent:** **Aug. 4, 1992**[54] **NON-DAIRY CREAMS AND PROCESS OF MAKING**[75] **Inventors:** **Iain J. Campbell; Wayne G. Morley,**
both of Northants, United Kingdom[73] **Assignee:** **Van den Bergh Foods Co., Division of**
Conopco, Inc., Lisle, Ill.[21] **Appl. No.:** **640,652**[22] **Filed:** **Jan. 14, 1991**[30] **Foreign Application Priority Data**

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[51] **Int. Cl.⁵** **A23D 9/00; A23C 11/02**[52] **U.S. Cl.** **426/602; 426/570;**
426/580; 426/585; 426/604[58] **Field of Search** **426/580, 585, 570, 604,**
426/602[56] **References Cited****U.S. PATENT DOCUMENTS**

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The invention concerns non-dairy creams that comprise the usual compounds: water, vegetable fat, milk component and emulsifier, preferably a caseinate. Although the concentration ratio B/C^2 (B =milk component, C =emulsifier) in these NDC's is high the viscosity of these NDC's is still less than 150 mPa s. Also a process is disclosed for the preparation of these NDC's, in which a specific order of processing steps is essential.

14 Claims, 2 Drawing Sheets**SHEAR STRESS VS SHEAR RATE**

CA13,25K/10 min, 5 deg C

